



# maurivin™

INSPIRED BY INNOVATION AND EXCELLENCE



## BP-725

Full bodied red wines and improved colour extraction

### PRODUCT

Active dried wine yeast. Complies with the International Oenological Codex (OIV).

### TYPE / SPECIES

*Saccharomyces cerevisiae*

### ORIGIN

France

### FERMENTATION CHARACTERISTICS

- Temperature range: 18-30°C
- Lag phase: short
- Rate of fermentation: vigorous strain
- Nitrogen requirements: low.  
Highly clarified juices may require extra supplementation with DAP up to 100mg DAP/L.

### APPLICATIONS

**MAURIVIN BP-725** is recommended for producing full bodied red wines from Syrah, Cabernet Sauvignon, Merlot and Sangiovese that may result in a high alcohol potential.

**MAURIVIN BP-725** increases colour extraction and improves stabilisation of the wine over time.

**Packaging:** 500 g pack under vacuum  
10 kg bag under vacuum

**Inoculation Rate:** 20-25g/HL for red wines, 25-30g/HL for whites, 30-40g/HL for settled musts

### OENOLOGICAL PARAMETERS

- Ethanol Yield: 16.3 g sugar/1% Ethanol
- Alcohol tolerance: 15-15.5% (v/v)
- Glycerol production: 8.2 g/L
- Volatile acidity: < 0.3g/L eq. H<sub>2</sub>SO<sub>4</sub>
- Malic acid consumption: < 10%
- SO<sub>2</sub> production: nil
- Ethanal production: low
- Foaming: very low (ideal for barrel fermentation)
- Flocculation: excellent
- Killer Factor: Sensitive



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Wine & Beverage Yeast

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